



5 simple and delicious coconut slices

Coconut is one of the world's most versatile ingredients – great in savoury dishes and even more delicious in desserts. Here are our favourite coconut slice recipes...

It's not often that you find an ingredient that works well in – well – pretty much every type of cuisine. From baking to beverages, curries to cookies, the humble coconut is a versatile and easy addition to your culinary repertoire.

One of our favourite uses for the tropical fruit is in slices – a fresh, bite-sized addition to the dessert platter at your next party or get-together. With so many options, all using coconut, you're sure to please everyone around the table – from the kids to the in-laws:

1. Coconut Rocky Road Slice

Rocky Road is a firm favourite amongst many generations of dessert eaters. Full of colour, creamy marshmallow, biscuit crunch and a punch of chocolate richness, these slices are great for kids (and adults) who love a sweet treat. We've updated the family favourite with a fresh hit of coconut, sure to balance out the sugar and add some textural interest:

Ingredients

500g chocolate (we like a mix of dark and milk)

1 cup desiccated coconut

$\frac{3}{4}$ cup raspberry liquorice or gummy bears

$\frac{1}{2}$ roasted nuts (peanuts, macadamias and cashews work well)

1 cup marshmallows

1 cup dried fruit (try freeze-dried raspberries or dehydrated strawberries)

Method

Grease a baking tin (approx. 18cm x 18cm) and line with baking parchment. Melt the chocolate gently over a low heat before combining all the remaining the remaining ingredients except the dehydrated strawberries. Pour mixture into tin and sprinkle strawberries on top. Refrigerate until firm (about 3 hours) and slice before serving.

2. **Lemon Coconut Slice**

Some things just go better in twos – like lemon and coconut! The combination is a delicious complexity of sour and sweet, and makes for easy-to-master, fresh additions to your dessert platter:

Ingredients

80g butter

$\frac{3}{4}$ cup condensed milk

150g plain biscuits

1 cup desiccated coconut

Juice and grated zest of 1 lemon

Lemon frosting

360g icing sugar

90g butter (room temperature)

5 tbsp lemon juice

3 tbsp desiccated coconut

Method

Grease and line your baking tin and set aside. Mix crumbled biscuits and lemon rind together. In a separate bowl, melt the butter gently, adding condensed milk and lemon juice to combine into a smooth batter. Add the biscuit mix and coconut before pouring into your tin and setting in the fridge. For the frosting, beat the icing sugar, butter and lemon juice before spreading over the chilled slices and set completely for a few hours. Sprinkle the top with desiccated coconut.

3. **Cherry Ripe Slice**

No Australian dessert platter is complete without some form of cherry, chocolate and coconut treat. If you're not in the mood for an entire [Cherry Ripe Cake](#), why not give these easy and delicious slices a go?

Ingredients

16 Anzac biscuits

100g glace cherries

250g desiccated coconut

1 can condensed milk
1 tsp vanilla essence
125g copha (coconut shortening)
A dash of pink food colouring
200g dark chocolate

Method

Grease and line your baking tin, and cover the bottom surface with your Anzac biscuits, breaking up to fit in as required. Mix condensed milk, vanilla, copha, food colouring, cherries and coconut until combined. Spoon mixture over biscuits and spread melted chocolate over the top. Refrigerate until firm and slice to serve.

4. **Coconut Ice Slice**

No generation goes by without tucking into a batch of freshly made coconut ice. Sweet, beautiful and full of flavour, these pink treats are sure to leave your guests wanting more:

Ingredients

125g copha
250g desiccated coconut
500g icing sugar
2 egg whites, whisked
½ tsp vanilla essence
2 drops red food colouring

Method

Grease and line your baking tin before melting copha on the stove at a low heat. Cool to room temperature once melted, and add egg whites, vanilla, coconut and icing sugar before pressing half of this mixture into your tin. Add the red colour to the remaining batter and mix until pink, spreading over the white layer and smoothening out. Cover and set in fridge before slicing into small cubes to serve.

Chocolate Coconut Slice

Chocolate and coconut are a classic combination and this slice is the perfect balance of both flavours. It's rich and just sweet enough to stop you from eating the whole tray in one sitting:

Ingredients

3/4 cup dessicated coconut

1 cup firmly packed brown sugar

1/2 cup plain flour

1/3 cup self raising flour

1/4 cup cocoa powder

150g butter, melted (and cooled)

1 egg lightly beaten

1 teaspoon vanilla paste

For the icing:

1/2 cup icing sugar

40g butter

1 tablespoon cocoa

2 tablespoons boiling water (add more if you need help your icing get to the right consistency)

Extra coconut for sprinkling

Method

Preheat your oven to 160C and line a square tray with baking paper. Sift flours and combine with coconut in a large mixing bowl. In a separate bowl, combine butter, egg, brown sugar and vanilla. Mix wet and dry ingredients until well combined. Pour into your pan and smooth the top so it bakes evenly. Bake for 25 – 30 minutes or until it is just firm. As you allow your slice to cool, sift icing sugar and cocoa into a bowl. Add boiling water and butter and stir to combine until smooth, adding additional water if required. Spread icing over the top of the cooled slice and sprinkle extra coconut before serving.

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